



“FRENCH MARTINI”

Grey Goose Vodka, Chambord, Pineapple & Lime \$21

“ELDERFLOWER FRENCH 75”

Tanqueray Gin, Elderflower, Fresh Lemon & Blanc de Blancs Sparkling \$21

L' ENTRÉE

Zucchini Flower, Goats Cheese, Orange, Beetroot & Salted Walnut Salad

Citrus Cured Ocean Trout, Celeriac Remoulade & Prawn Beignets

Pork Belly, Lentil de Puy, Cider Braised Apple & Ravigote Dressing

Quail Ballantine, Boudin Noir & Salted Grapes

PLAT PRINCIPAL

Cone Bay Barramundi, Petits Pois à La Francaise, Bacon & Champagne Veloute

Salmon, Pickled Fennel, Roasted Peppers, Chickpeas & Romesco

Duck Confit A La Cassoulet, Panceta & Haricot Blanc

Beef Fillet, Charred Spanish Onions, Pommes Puree & Cèpe Jus ~ \$12 supplement

GARNITURE

Baby Cos & Fine Herb Salad 10 ~ Winter Greens Almond Beurre Noisette 12

Pommes Frites 12 ~ Cauliflower & Leek Gratin 16

LES DESSERTS

Raspberry Souffle & Raspberry Ripple Ice Cream

Pavlova, Caramalized Bannana, Champagne Jelly & Pistachio Brittle

Profiteroles au Chocolat, Grand Marnier & Hazzelnut Croquante

Pear Tart Tatin, Salted Caramel & Vanilla Bean Ice Cream

2 courses 72 ~ 3 courses 86

Card Surcharge 1.1% ~ Amex 3%